

Lemon (or Lime or Orange) Ricotta Pancakes

Vegetarian

SERVINGS

SERVINGS

A5 min.

SERVINGS

TO

12

296 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

2 lemon	zest
12 servin	gs maple syrup for serving
3 cups p	ancake mix frozen thawed (such as Aunt Jemima batter, , or scratch batter)
12 servin	gs vegetable oil; peanut oil preferred for the griddle
0.7 cup v	vhole-milk ricotta cheese fresh

12 servings butter for the griddle and for serving

Equipment

bowl

	frying pan	
	spatula	
Directions		
	Stir the pancake batter and citrus zest together in a bowl.	
	Ever so gently fold in the ricotta cheese, taking care not to destroy its texture.	
	Prepare the griddle.	
	Drop the pancake batter on the griddle according to the instructions and cook for 2 to 3 minutes, until bubbles appear on almost the entire surface of the pancakes.	
	Turn and very gently tap the pancakes with a metal spatula to make them uniform in thickness.	
	Cook until the second side is golden, about 2 minutes, and serve A-side up.	
	Taste	
	Book, using the USDA Nutrition Database	
	From Eat Me by Kenny Shopsin Copyright (c) 2008 by Kenny Shopshin Published by Knopf.Kenny Shopsin is a self-taught chef who has developed his own inimitable style: he colors outside of the lines and then uses the crayons in his pancakes. He lives in Greenwich Village.Carolynn Carreño is a James Beard Award-winning journalist and the coauthor of 100 Ways to Be Pasta, Once Upon a Tart, and A Twist of the Wrist. She lives in Los Angeles and New York.	
Nutrition Facts		
	PROTEIN 4.98% FAT 62.45% CARBS 32.57%	

Properties

Glycemic Index:7.21, Glycemic Load:4.92, Inflammation Score:-2, Nutrition Score:5.4569565627886%

Nutrients (% of daily need)

Calories: 295.86kcal (14.79%), Fat: 20.56g (31.63%), Saturated Fat: 5.6g (35.01%), Carbohydrates: 24.12g (8.04%), Net Carbohydrates: 23.4g (8.51%), Sugar: 12.47g (13.85%), Cholesterol: 36.01mg (12%), Sodium: 212.49mg (9.24%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.69g (7.37%), Manganese: 0.51mg (25.28%), Vitamin B2: 0.36mg (21.03%), Vitamin E: 2.32mg (15.44%), Calcium: 116.08mg (11.61%), Phosphorus: 103.04mg (10.3%), Vitamin B1: 0.08mg (5.29%), Selenium: 3.24µg (4.63%), Vitamin A: 206.7IU (4.13%), Potassium: 112.47mg (3.21%), Folate:

 $11.98 \mu g$ (2.99%), Magnesium: 11.6 m g (2.9%), Fiber: 0.72 g (2.89%), Zinc: 0.39 m g (2.61%), Iron: 0.46 m g (2.54%), Vitamin B3: 0.42 m g (2.11%), Vitamin B12: 0.12 μg (1.98%), Vitamin C: 1.49 m g (1.8%), Vitamin B6: 0.04 m g (1.8%), Vitamin B5: 0.17 m g (1.73%)